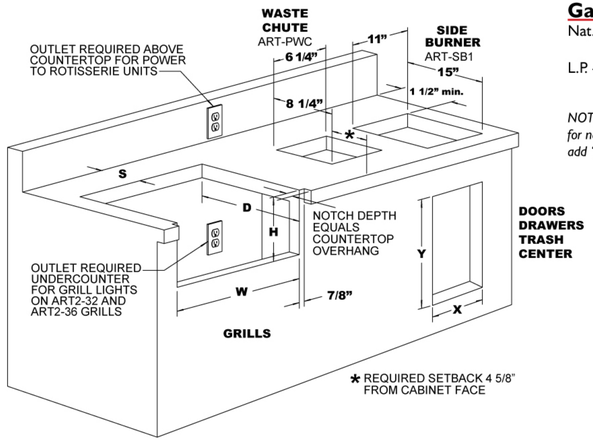
Before Artisan, your choice for an outdoor kitchen came down to premium American-made brands at a high cost, or much less expensive (and much lower quality) imports. At Artisan, we strive to offer affordable luxury with all the quality and features you expect in premium American-made appliances and accessories, at prices normally only imports can offer. Our years of experience building equipment for some of the finest restaurants, and state-of-the-art manufacturing facility allow us to offer an unprecedented mix of quality and value.

Artisan

Specifications and Cutouts

All the details you need to complete your dream outdoor kitchen



Gas Requirements

Nat. - 1/2" NPT connection
5" W.C. pressure
L.P. - 3/8" ODF connection
10" W.C. pressure

NOTE: Standard configuration is for natural gas. For L.P. models, add "LP" to part # when ordering

Grill Model	Cutout Dimensions			Minimum Setback (S)
	W	D	H	
AAE-26	24-1/2"	19-3/4"	9-1/2"	5"
AAE-32	30-1/2"	19-3/4"	9-1/2"	5"
AAE-36	34-1/2"	19-3/4"	9-1/2"	5"
ART2-32	30-1/2"	19-3/4"	9-1/2"	5"
ART2-36	34-1/2"	19-3/4"	9-1/2"	5"
ARTIJ-26	27-1/4"	23-5/8"	10-1/4"	1-5/8"
ARTIJ-32	33-1/4"	23-5/8"	10-1/4"	1-5/8"
ARTIJ-36	37-1/4"	23-5/8"	10-1/4"	1-5/8"

Accessory Model	Cutout Dimensions	
	X	Y
ART-SDL	13 7/8"	18 1/2"
ART-SDR	13 7/8"	18 1/2"
ART-DD	27 1/4"	18 1/2"
ART-2DR	14 3/4"	19-3/4"
ART-DDC	29 1/4"	18 1/2"
ART-TC	12 1/2"	26 1/4"

Insulated Jacket

Installation of any Artisan USA grill into a combustible enclosure requires the use of an insulated jacket to reduce the risk of fire. Note changes in cutout size.

26" Model #ARTIJ-26 • 32" Model #ARTIJ-32 • 36" Model ARTIJ-36

ALL AMERICAN MADE

Your dream outdoor kitchen can be more affordable than you think

Artisan USA Grills
Made by SES, Inc. • 7039 East Slauson Ave. • Commerce, CA 90040
888-383-8800 • 323-722-7900 • fax 323-726-4700 • artisangrills.com

C ETL LISTED US

Proudly setting the new standard for affordable luxury Artisan

For pricing information or to place an order, please call (877) 628-9913.

US Appliance®

Imagine…

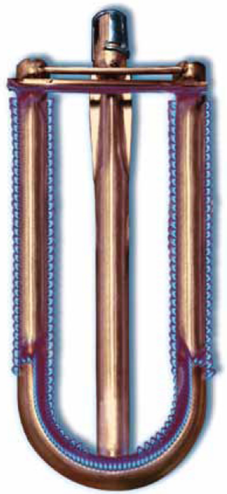
Your backyard transformed into your favorite resort getaway. Think of the time well spent with family and friends, the food, libations, and fun. It's no surprise that Alfresco can make your imagination reality - after all, we've designed and built equipment for many of the nation's finest hotels and restaurants. Through constant innovation, we strive to bring the professional culinary experience to the outdoors. Refrigerate, prep, cook, serve, and entertain with panache and style all with an Alfresco open air culinary system.

Alfresco™

ALL AMERICAN MADE Alfresco is proud to be the only manufacturer of outdoor appliances to build all of their products under one roof, right here in the U.S.A.

The LX2 Intense Even Heat = Great Grilling

The key to perfectly grilled food is instant carmelization, which seals in juices for tender, moist and flavorful food. The LX2 grill has been engineered to deliver the intense, even heat needed to achieve perfect results, with the control and flexibility needed for all kinds of food.



Exclusive

18SR Stainless Steel w / Titanium main tube burners

27,500 BTU main burners are made from high-temp 18SR stainless steel and titanium with dual rows of double lanced combusting ports 3 sides plus a crossover tube for maximum surface flame distribution

- High temperature resistance - rated to nearly 3,500°F
- Oxidation and corrosion resistant for max longevity
- Unlike cast burners, delivers consistent, clean combustion
- Lifetime warranty

UNIQUE 18SR STAINLESS

Exclusive

110 V Plug & Play Design Powers:

- Ignition
- Halogen Lighting
- Built-in Hidden Rotisserie Motor

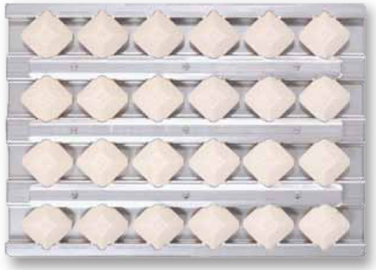
Cutaway of built-in rotis motor

Exclusive

Integrated, Hidden Rotisserie Motor w / Chain-driven Spit

- No need for counter balance weight
- Commercial motor with 120lbs of turning torque
- Oversized stainless steel rotisserie spit
- Ceramic infrared rear burner locks in juices and flavor

Heat-stabilizing radiant briquette tray with rails to lock briquettes into place



Porcelain ceramic 5-way heating briquettes

have a special pyramid shape and cavity back to collect and evenly distribute heat to the cooking surface. New radiant tray locks briquettes in place. Turn tray over and fire burners on high to self clean.

Exclusive

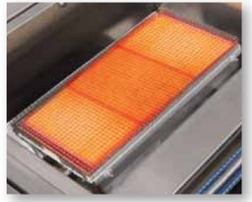
Rotisserie Spit Rod

conveniently stores under bullnose when not in use

The LX2 Real Commercial Features

Made in the U.S.A. from all commercial-grade 304 18-8 stainless steel, all heli-arc welded by hand at all seams with no mechanical fasteners.

27,500 BTU Sear Zone™ is available on all LX2 grills. 100% combusting ceramic surface for intense even heat and authentic steakhouse results Reaches 1,500º F in 4 minutes and cooks 50% faster with virtually no flare-ups



Full front and rear double skin, seamless, welded hoods with hand polished accents, featuring uniquely clean lines, with hidden hardware and no gap at the pivot point for the rotis spit. This results in a rigid and perfectly smooth pivoting hood that also captures more heat.

Integrated high-intensity halogen work lights angle slightly toward the center for bright, even illumination.

Integrated, Wood Smoker & Herb Infusion System

- dedicated 5,000 BTU s/s burner

Exclusive

- cold smoke capabilities
- Wood drawer holds large wood chunks
- Linear defusing vents naturally ejects smoke at 200 degrees to food zone

EXCLUSIVE AIR COOLED FRONT CONTROL PANEL

NATURAL AIR COOLING DESIGN

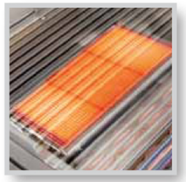
Air Cooled Front Control Panel

Naturally provides a curtain of cool air that flows up through control panel protecting electronics and keeping all front surfaces safely cool

Standalone Sear Zone™

Optional on all grills (standard on 56" Jumbo models) is the Sear Zone™ ceramic infrared searing system. This 27,500 BTU ceramic burner heats to over 1,500 degrees in about 4 minutes and flash-carmelizes food locking in juices and flavor, while exclusive V-grate catches food drippings, instantly bursting natural flavors right back to food for optimal flavor enhancing.

56” Jumbo LX2 Grill



The Sear Zone™

Infrared system, an option on all other Alfresco grills, is a standard feature on the 56BFG.

Available Models

ALX2-56BFG
56” Jumbo
built-in grill

ALX2-56BFGC
56” Jumbo
cart model grill

ALX2-56BFGR
56” Jumbo
on refrigerated cart

NEW! Dual warming racks for added versatility

56” ALX2 ALL GRILL

- Three 18-SR stainless steel main burners producing 82,500 BTUs
- Sear Zone™ with 27,500 BTU ceramic infrared burner
- Integrated rotisserie system with built-in motor and dual 15,000 BTU infrared burners
- Smoker system with 5,000 BTU dedicated burner & drawer for wood chunk
- 998 sq. in. actual grilling area
- 3 Position warming racks stores up out of the way when rotissing
- Dual integrated high-intensity halogen work lights
- User-friendly push button ignition with sealed 110v AC power source

Cart model features dual storage drawers

56” Deluxe LX2 Grill

Alfresco’s

side burner accessories, such as a wok ring and commercial griddle all work with the 56” Deluxe LX2. grill.

Available Models

ALX2-56
56” Deluxe
built-in grill
With Sear Zone,
ALX2-56SZ

ALX2-56C
56” Deluxe
cart model grill
With Sear Zone,
ALX2-56SZC

ALX2-56RFG
56” Deluxe on
refrigerated cart
With Sear Zone,
ALX2-56SZRFG

56” Grill also available w/ Integrated Refrigerated Base
w/ Door & Two Marinating Drawers
(see ARFG-42FB for refrigeration specs)

56” ALX2 DELUXE GRILL

- Three 18-SR stainless steel main burners producing 82,500 BTUs
- Integrated rotisserie system with built-in motor and 18,500 BTU infrared burner
- Smoker system with 5,000 BTU dedicated burner & drawer for wood chunks
- 770 sq. in. actual grilling area
- 3 Position warming racks stores up out of the way when rotissing
- Dual integrated 20,000 BTU side burner with recessed, sealed top and SS cover
- User-friendly push button ignition with sealed 110v AC power source
- Optional infrared Sear Zone™ and refrigerated base cabinet

42” LX2 Grill

The 42” LX2 is also available with 1 door and 2 drawer cart.

42” ALX2 GRILL

- Three 18-SR stainless steel main burners producing 82,500 BTUs
- Integrated rotisserie system with built-in motor and 18,500 BTU infrared burner
- Smoker system with 5,000 BTU dedicated burner & drawer for wood chunks
- 770 sq. in. actual grilling area
- 3 Position warming rack stores up out of the way when rotissing
- Dual integrated high-intensity halogen work lights
- User-friendly pushbutton ignition with sealed 110v AC power source
- Optional infrared Sear Zone™ and refrigerated base cabinet

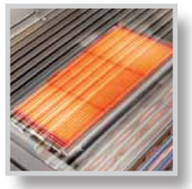
Available Models

42” Built-in grill
Model #ALX2-42
With Sear Zone,
#ALX2-42SZ

42” Cart model grill w/ 2 doors
Model #ALX2-42C
With Sear Zone,
#ALX2-42SZC

42” Cart model grill w/ 2 drawers
Model #ALX2-42CD
With Sear Zone,
#ALX2-42SZCD

42” Cart model refrigerated grill
Model #ALX2-42RFG
With Sear Zone,
#ALX2-42SZRFG



The Sear Zone™

infrared burner preheats to 1,500°F in about 4 minutes and cooks 50% faster, sealing in juices with virtually no flare-ups.

All LX2 grills feature an adjustable warming rack which stores up out of the way, allowing use of the rotis without removing the rack.

Insulated Jacket

If your enclosure is to be built of combustible materials, then an insulated jacket is required for safe installation of your grill. Order model #AIJ plus the size of the grill

36” LX2 Grill

The 36” LX2 is also available with 2 door cart

36” ALX2 GRILL

- Three 18-SR stainless steel main burners producing 82,500 BTUs
- Integrated rotisserie system with built-in motor and 18,500 BTU infrared burner
- Smoker system with 5,000 BTU dedicated burner & drawer for wood chunks
- 660 sq. in. actual grilling area
- 3 Position warming rack stores up out of the way when rotissing
- Dual integrated high-intensity halogen work lights
- User-friendly pushbutton ignition with sealed 110v AC power source
- Optional infrared Sear Zone™

Available Models

36” Built-in grill
Model #ALX2-36
With Sear Zone,
#ALX2-36SZ

36” Cart model grill
Model #ALX2-36C
With Sear Zone,
#ALX2-36SZC

36” Cart w/2 drawer model grill (shown)
Model #ALX2-36CD
With Sear Zone,
#ALX2-36SZCD

30” LX2 Grill

The 30” LX2 is also available with 1 door & 2 drawer cart

30” ALX2 GRILL

- Two 18-SR stainless steel main burners producing 55,000 BTUs
- Integrated rotisserie system with built-in motor and 15,000 BTU infrared burner
- Smoker system with 5,000 BTU dedicated burner & drawer for wood chunks
- 542 sq. in. actual grilling area
- 3 Position warming rack stores up out of the way when rotissing
- Dual integrated high-intensity halogen work lights
- User-friendly pushbutton ignition with sealed 110v AC power source
- Optional infrared Sear Zone™

Available Models

30” Built-in grill
Model #ALX2-30
With Sear Zone,
#ALX2-30SZ
All infrared,
#ALX2-30IR

30” Cart model grill
Model #ALX2-30C
With Sear Zone,
#ALX2-30SZC
All infrared,
#ALX2-30IRC

30” Cart w/drawer model grill
Model #ALX2-30CD
With Sear Zone,
#ALX2-30SZCD
All infrared,
#ALX2-30IRCD

Grill Accessories More Thrill than just a Grill

The Choice of the New American Home

Alfresco offers the industry's largest selection of transforming grill options.

Indirect Roasting Pod

Creates additional air gap between food and heat for slow roasting and conveniently holds drip pan for easy clean-up and basting. Uses adjacent burner for true indirect roasting. Fits any Alfresco grill except the ALX2-36. #AIC-POD

Steamer / Fryer / Pasta

Drops into any Alfresco grill to blanch, steam, fry or boil. All s/s. Model #AG-SF

Standalone Sear Zone™

Our ceramic infrared searing burner in a convenient, self-contained unit. Built-in model #AGSZ

Food Warmer / Steam Table

Features 3 removable stainless steel food pans with covers, and a slide-out drawer for Sterno-type fuel canisters. Built-in model #AFW Cart model #AFWC

Wok and Wok Ring

Commercial wok and ring, for use on the side burner or on the grill. Professional Wok #AG-WOK Ring #AG-WR

Commercial Griddle

3/16" solid stainless steel plate with side and back splash, great for teppan, fajitas, breakfast or juicy burgers. for side burner #AGSB-G for grill #AGSQ-G

Insulated Jacket

If your enclosure is to be built of combustible materials, then an insulated jacket is required for safe installation of your grill. Order model #AIJ plus the size of the grill

Every year, in conjunction with the International Builder's Show, a showcase home is constructed to highlight the latest in green building technology, techniques and design. For the second time, Alfresco was chosen to design and equip the outdoor kitchen for the New American Home project.

The swim up bar featured a 42" LX2 grill with sear zone installed over a 42" under-grill refrigerator. Flanking the grill on the left is a 7.25 cu. ft. refrigerator with keggerator option, and on the right a trash center and 14" bartender.

For more info, visit www.builderonline.com

Versa Power The Power of Versatility at Your Fingertips

Exclusive

Alfresco's new Versa Power™ cooker offers 400 to 65,000 BTUs of power for total heat control. The unique, specially designed super heavy-duty spider grate can handle from smallest of saucepans, and up to a 100 quart stock pot. With numerous options to expand its versatility, is the perfect complementary appliance to complete your outdoor kitchen.

Versa Power Cooking System Model #AGVPC

- Unique individually controlled double burner system
- Brass center burner adjusts from 400 to 20,000 BTUs
- S/S outter tube burner adjusts from 5000 to 45,000 BTUs
- 5/16" Diameter S/S spider grate w/ removable trivet

Burners uniquely high in burner box for flame to cookware contact

from simmering delicate sauces → to a powerful low country boiler

"The most versatile Cooking system period"

Ideal for use as European French Top

Simmer delicate sauces at a low 400 BTU

Center burner adjusts from 400 to 20,000 BTU

Outer burner adjusts from 5,000 to 45,000 BTU

Both burners yield an unprecedented 65,000 BTU

Pot Filler #AGVPC-T10

Install into island next to Versa Power for convenient filling of large pots. Tower adjustable from 10 to 14" H. with double joint spout #POT-FAUCET

Side Burner Restaurant Power & Control

Gives you commercial kitchen range performance in your outdoor kitchen

Teppanyaki Griddle & More Model #AGVPC-TG

3/16" solid stainless steel plate with back and end splashes. Ideal for multiple cooking styles. Great for Japanese Teppanyaki cooking, breakfast griddling, Mexican grill, Kamal Tortilla Cooking, and even works well as a plate warmer to keep those steaks sizzling when served.

Commercial Wok Model #AGVPC-WOK

Remove the center ring grate from the Versa Power and drop in a true commercial round bottom wok. 21.5" dia. #AGVPC-WOK

Dual Side Burner

All commercial stainless steel with heli-arc welded seams, featuring two 20,000 BTU burners with electronic ignition. Recessed top and s/s cover for protection from wind and elements.
Available as built-in unit or mounts to cart model grills in place of side tray.
Cart model #AGSB-2C (hangs on grill cart)

Commercial Griddle

3/16" solid stainless steel plate with side and back splash, great for teppan, fajitas, breakfast or juicy burgers.
for side burner #AGSB-G

Wok and Wok Ring

Commercial wok and ring, for use on the side burner or on the grill.
Professional Wok #AG-WOK
Ring #AG-WR

Refrigeration Real all-weather performance

Alfresco is proud to have been the first company to introduce a real all-weather refrigerator that works even in extreme high temperatures.

Exclusive

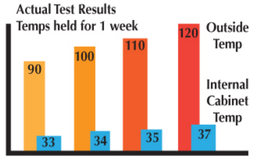
7.25 Cu. Ft. Under Grill Refrigerator

Restaurant inspired design offers good ergonomics and versatility available integrated to 42 and 56" cart model grills. Built-in base only model #ARFG-42FB

- Door section with adjustable s/s wire shelf
- 2 Marinating drawers each with removable NSF food pan

Exclusive Features=Exceptional Unprecedented Outdoor Performance

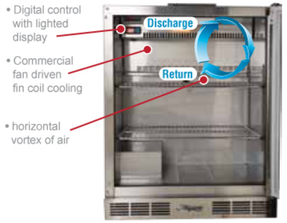
- All stainless steel construction inside & out
- 1000 BTU all-weather refrigeration system for deep cooling
- Certified to **NSF** standards (National Sanitation Foundation)
- Temperatures uniquely adjustable from 27 to 56 degrees F
- Commercial fan-driven fin evaporator cooling inside
- Fully front breathing
- Commercial polyurethane shot-in-place foam insulation
- Flash Recovery System quickly cools internal temperature
- User-friendly digital control with lighted display
- Door-activated internal lighting



Only our refrigerators can maintain extremely cold internal temperatures in very hot outside temperatures. (results may vary due to conditions)

7.25 cu. ft. One Door Refrigerator

Exclusive


• Digital control with lighted display
• Commercial fan driven fin coil cooling
• horizontal vortex of air
Discharge
Return

Model # URS-1

- 2 Removable adjustable s/s wire shelves
- Field reversible doors
- Converts to keggerator in seconds Optional keg kit - #AKK
- Freestanding refrigerator Optional caster assembly #ACK

Exclusive

Converts Easily to Keggerator

Alfresco-built keg dispensing tower uniquely inserts into rear of refrigerator leaving top center free of obstruction.

#AKK Beer dispensing kit includes:

- Alfresco built stainless steel tower w/ faucet
- CO2 tank
- beer lines w/ quick disconnect
- Pressure gauges
- Drip tray w/ anti-splash grate

Refrigeration Real all-weather performance

Exclusive

Versa Chill Counter top Refrigerator

Real commercial top access cooler features: state-of-the-art frost wall cooling technology. Temperature range adjusts from the low teens to 56°F.

Built-in model #ARDI Freestanding Cart model ARDI-C

No limitations!

- Bottle Cooler
- Mug Froster
- Martini freezer
- Fresh fruit smoothie and juice center
- Deli-prep center
- Burger topping/condiment bar
- Salsa bar
- Bottle/Ice Bath
- Wine Cooler
- Keggerator
- Desert Bar

Standard features Include:

- 1,200 BTU all-weather refrigeration system
- Insulated tilt-up and removable stainless steel cover
- Commercial polyurethane shot-in-place foam insulation
- Three removable NSF food pans
- slideable intermediate stainless steel wire shelf
- 1-inch brass drain for easy clean-up
- 101 lb Ice Capacity

Add a built-in unit to your island for super convenient cold storage.

cold pans for perishable condiments.
Thermostat-controlled temperature from the teens to 56°.
Half-width mid-depth for access to lower level.
Exclusive
Commercial frost wall technology.
Frost wall creates an arctic blanket of frigid cold air

Cutaway view showing the frost wall design

Libation, Smoothie & Juice Bar

All provision & glass chiller

Ice/Bottle Bath

Keggerator

Island Accessories Complete the Dream Kitchen

Electric Warming Drawer

30" wide drawer with electronic temp. control. Includes four convenient removable s/s food pans each with removable s/s lid.
Model #AWD-30

Exclusive

Sealed Dry Storage Pantry

Store dry goods, cookware, and more in a completely sealed environment, safe from weather and pests. 4 sizes with interior drawers and shelf.
Model #ADSP-30 or 42 plus H or L for high or low

Sealed pantries feature drawers & adjustable shelves

Magnetic rubber gasketed doors for a tight seal

Exclusive sealed dry storage pantries protect dry provisions, tools, and cookware from weather and pests

30" Pantries

Low Profile: Model #ADSP-30L
High Profile: Model #ADSP-30H

42" Pantries

Low Profile: Model #ADSP-42L
High Profile: Model #ADSP-42H

Exclusive

Plating and Garnish Center

Restaurant inspired plating station w/ food pans, carving board and plate storage below. Create food presentations like a professional.
Model #APS-30P

Optional package makes a perfect pizza prep table

Prep and Hand Wash Sink

All s/s design with hot & cold faucet, removable cutting board and C-fold towel dispenser.
Model #ASK-T

Island Accessories Complete the Dream Kitchen

17" Single Access Door

Left Door, #AB-17L
Right Door, #AB-17R

23" Single Access Door

Left Door, #AB-23L
Right Door, #AB-23R

Double Access Doors

30" Wide Doors, #AB-30
36" Wide Doors, #AB-36
42" Wide Doors, #AB-42

30" Storage Drawer

Oversize for large pans.
Model #AB-30DR

Paper Towel Holder

For standard roll towels.
Model #AB-TH

Doors feature multiple mounting options and internal storage rail

Drawers pull out on German engineered smooth gliding full extension slides

Accessory Speed Rails

14" Wide Rail, #RAIL-14
19" Wide Rail, #RAIL-19

32" Combo Door & Drawers

Door on left, #AB-DDC-L
on right, #AB-DDC-R

Storage Drawers

2 Drawer Unit, #AB-2DR
3 Drawer Unit, #AB-3DR

Trash Center Drawer

Single bin, #AB-TC
Double bin, #AB-TC2
Includes durable plastic receptacle(s).

Prep & Waste Chute

Sliding poly cutting board covers trash chute.
Model #APWC

Beverage Centers & Versa Sinks

NEW

Sensible Under-the-counter Solution

Exclusive

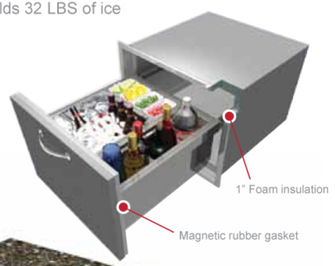
Model AB-ID

Undercounter-Ice drawer & Beverage Center "save valuable counter space"

All stainless steel construction
Heavy duty 150LB capacity drawer slides
Fully insulated housing & drawer face

Standard Components Include:
NSF s/s pan 6-inches deep holds 32 LBS of ice
4 condiment pans
bottle & glass storage

Remove components and use as large ice drawer



Exclusive

AGBC-14 Versa Sink

Sink Basin Size 11" w X 21" d X 8 1/4" h
3" basket drain w/ stopper
Full ice capacity 32 lbs
1" foam insulation all sides & bottom

AS BEVERAGE CENTER

AS SINK

Each Includes convenient accessories:
- separate s/s ice pan for sink and ice combo use
- hang-on front bottle speed rail (3) bottle capacity
- sliding s/s cover

Exclusive

AGBC-24 Versa Sink

Sink Basin Size 19" w X 21" d X 8 1/4" h
3" basket drain w/ stopper accommodates disposer
Full ice capacity 60 lbs
1" foam insulation all sides & bottom

AS BEVERAGE CENTER

Versa Sink System

Prep and Serve in Style

Exclusive

AGBC-30 Versa Sink

Sink Basin Size 27" w X 21" d X 8 1/4" h
3" basket drain w/ stopper accommodates disposer
Full ice capacity 32 lbs
1" foam insulation all sides & bottom
wood cutting board

30" Main Sink

Alfresco's modular system allows you to customize the basic unit to suit your exact needs and entertaining style.
All the accessories shown can be quickly attached to the main sink without tools so you can re-configure at any time.

Wood Cutting Board Standard w/ Main Sink

Towel Holder
Simple bar for hand towels.
Model #TH

Speed Rail
Holds bottles for easy access.
Comes in two sizes.
Model #SPR-LG or #SPR-SM

High Shelf w/Pot Rack & Light
Tru-commercial prep.
Model #PR-30

Middle Shelf
Model #MS

4" Deep Stainless Colander
For easy draining.
Model #COLANDER

Serving Shelf w/Light
Model #HS-30

Condiment Tray
Keep small items accessible.
Model #CT

Bottle Wells
4 wells with tray.
Model #BWELL

6" Deep Stainless Ice Pan
Slides on sink rails.
Model #ICE PAN

Bottle Opener / Towel Rack
Includes cap catcher.
Model #BO

Blender Shelf
Tru-commercial design.
Model #BS

Speed Rail
Holds bottles for easy access.
Comes in two sizes.
Model #SPR-LG or #SPR-SM

As Beverage Center

Front accessories easily attach on and off for quick reconfiguration of the sink

Design Solutions by Alfresco

"Let Alfresco's professional kitchen design team help make your outdoor dream kitchen become a reality"

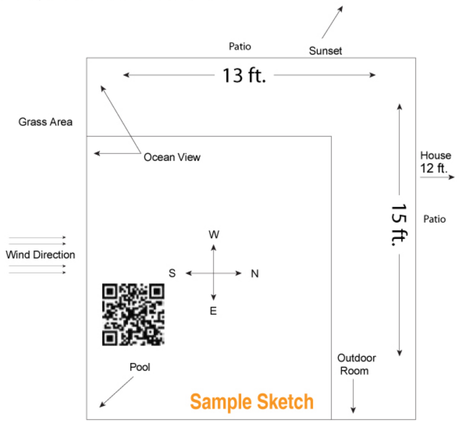
How it works:

Just provide your local authorized Alfresco dealer with basic information of the outdoor space where you will be planning your outdoor kitchen, and Alfresco's commercial kitchen design experts will provide a design that would make any professional chef feel right at home.

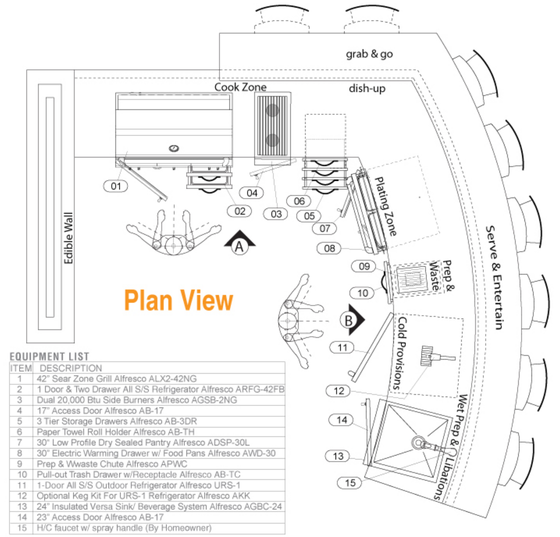
Provide your authorized Alfresco dealer with the following:

- Simple sketch (see sample sketch) of the space w/ lines and dimensions
- Direction indicator i.e. East, West, North, South
- Location of house in relationship to kitchen
- Location of pool (if one) in relationship to kitchen
- Outdoor room (if one) in relationship to kitchen
- Outdoor Fireplace if one
- Prevailing wind direction in relationship to kitchen
- View in relationship to kitchen
- Photos of space if possible
- Gas type i.e. natural or propane

You Provide This, & We will Provide →

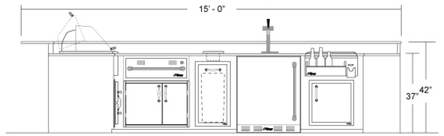


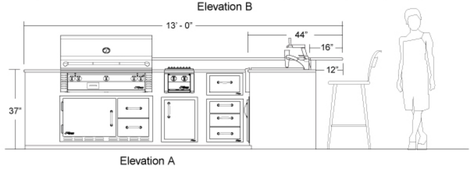
Tips for Designing the Perfect Outdoor Kitchen



EQUIPMENT LIST

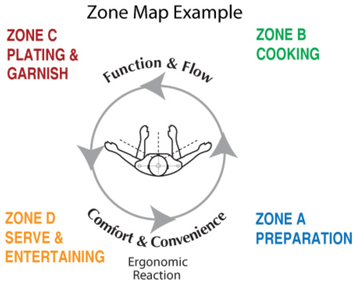
ITEM	DESCRIPTION
1	42" Sear Zone Grill Alfresco ALX2-42NG
2	1 Door & Two Drawer All S/S Refrigerator Alfresco ARFG-42FB
3	Dual 20,000 Btu Side Burners Alfresco ASSB-2NG
4	17" Access Door Alfresco AB-17
5	3 Tier Storage Drawers Alfresco AB-3DR
6	Paper Towel Roll Holder Alfresco AB-TH
7	30" Low Profile Dry Sealed Pantry Alfresco ADSP-30L
8	30" Electric Warming Drawer w/ Food Pans Alfresco AWD-30
9	Prep & Wwaste Chute Alfresco APWC
10	Pull-out Trash Drawer w/Receptacle Alfresco AB-TC
11	1-Door All S/S Outdoor Refrigerator Alfresco URS-1
12	Optional Keg Kit For URS-1 Refrigerator Alfresco AKK
13	24" Insulated Versa Sink/ Beverage System Alfresco AGBC-24
14	23" Access Door Alfresco AB-17
15	H/C faucet w/ spray handle (By Homeowner)





Tips for Designing the Perfect Outdoor Kitchen

When designing commercial kitchens, the layout is broken into "zones," and the location of each zone is strategically placed in order to create harmony in the operation to maximize efficiency. It's also important that each zone is ergonomically intuitive, having all the essential components confined to the zone, keeping everything in arms reach from point of stance. Alfresco has designed all of the pieces necessary to create a fully-functional outdoor kitchen - one in which any professional chef would feel right at home.



Things to Consider When Planning

- The ideal location for your outdoor kitchen
- Number of guests you would entertain on a normal basis
- Are utilities available at the location e.g. water, gas, elec, etc.
- Orientation of outdoor kitchen to house, view, outdoor room, pool
- Orientation to sunset. (be sure seating doesn't face West)
- Prevailing wind direction (avoid positioning grill with backside to wind)
- Seating should not be positioned at backside of grill
- Island enclosure material (insulated jacket required for combustible)
- Refrigeration, sealed dry storage, & large sink eliminate trips in and out
- Let Alfresco's Design Solutions professionals assist in your design
- Remember, your Alfresco dealer is a great source for ideas and knowledge, and creating your dream Alfresco kitchen.

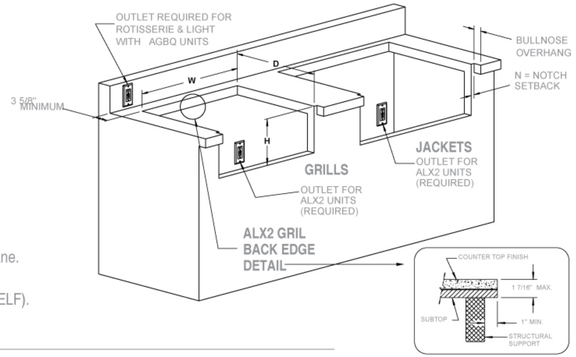
Installation & Cutouts

Complete the Dream Kitchen

Grills & Insulated jackets

MODEL	CUTOUT DIMENSIONS			NOTCH	POWER			GAS LINE
	W	D	H	N	YES	NO	AMPS	
ALX2 / AGBQ-30	28-1/2"	23"	10-1/4"	7/8"	✓		1.44 / 0.91	✓
ALX2-36	34-1/2"	23"	10-1/4	7/8"	✓		1.44 / 0.91	✓
ALX2 / AGBQ-42	40-1/2"	23"	10-1/4"	7/8"	✓		1.44 / 0.91	✓
ALX2 / AGBQ-56	54-1/2"	23"	10-1/4"	7/8"	✓		1.44 / 0.91	✓
AIJ-30	33-1/4"	24-5/8"	11-1/4"	7/8"	✓		◆	✓
AIJ-36	39-1/4"	24-5/8"	11-1/4"	7/8"	✓		◆	✓
AIJ-42	45-1/4"	24-5/8"	11-1/4"	7/8"	✓		◆	✓
AIJ-56	59-1/4"	24-5/8"	11-1/4"	7/8"	✓		◆	✓

Note 1: All Grills Require a ½" NPT Gas Connection with 4" WC for natural gas and 10" Wc for liquid propane.
Note 2: All power supplies are 115 VAC-1ø-60 Hz. GFCI Receptacle recommended.
◆ Note : Power Requirement as stated on the corresponding grill (NOT DUE TO THE AIJ JACKET BY ITSELF).

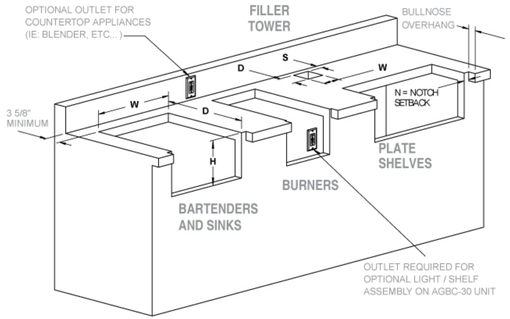


Dimensions and specifications are subject to change without notice. Please visit our website for the latest updates.

Countertop Accessories

Accessories

MODEL	CUTOUT DIMENSIONS			NOTCH	SETBACK	POWER			GAS LINE	WATER LINE	DRAIN LINE
	W	D	H	N	S	YES	NO	AMPS			
AGVPC	21-1/2"	22-1/2"	10-1/4"	1-3/8"			✓		✓		
AGVPC-T10	4-1/2"	4-1/2"			1-5/8" ❖		✓			3/8" ✪	
AGSB / AGSZ	13-1/4"	23"	10-1/4"	1/2"			✓		✓		
AFW	13-1/4"	23"	10-1/4"	1/2"			✓				
ADT-14	13-1/4"	23"	9-1/4"	1/2"			✓			1/2"	1"
ADT-24	23-1/4"	23"	10-1/4"	1/2"			✓				1"
ADT-30	28-1/2"	23"	10-1/4"	3/4"			✓			1/2"	1" + 2"
AGBC-14	13-1/4"	23"	9-1/4"	1/2"			✓			1/2"	1"
AGBC-24	23-1/4"	23"	10-1/4"	1/2"			✓				1"
AGBC-30	28-1/2"	23"	10-1/4"	7/8"		✓		0.08			1-1/2"
ASK-T	13-1/4"	23"	10-1/4"	1/2"			✓			1/2"	1"
APS-30	27-1/2"	8-3/4"	9-1/4"	1-3/8"			✓				
APS-30P	27-1/2"	15-1/4"	9-1/4"	1-3/8"			✓				

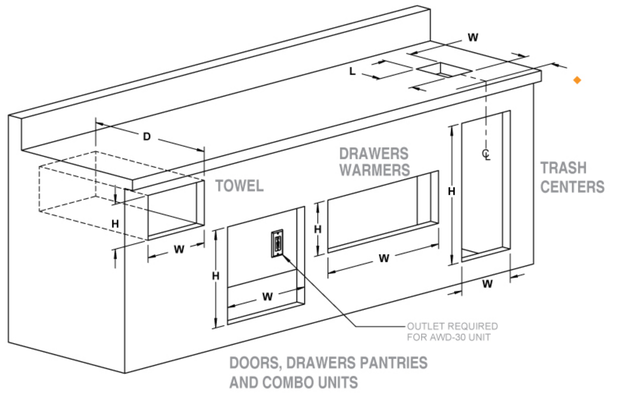


Note 1: All Burners Require a ½" NPT Gas Connection with 4" WC for a natural gas and 10" Wc for liquid propane.
Note 2: All Water Lines are 1/8" compression or ½" NPSN unless otherwise shown.
Note 3: All Drains sizes as shown are NPSM standard.
Note 4: All power supplies are 115 VAC-1ø-60 Hz. GFCI Receptacle recommended.
❖ **Note** : The AGVPC-T 10 pot Filler Tower requires a minimum setback as shown (OVER AND UNDER THE COUNTER) from the back wall for proper hardware installation.
✪ **Note** : The AGVPC-T 10 pot Filler Tower requires a 3/8" compression water line and comes with a 72" Long copper line for field connection.

Front Mounted Island Accessories, Pantries, Doors, Drawers and Combo Units

MODEL	CUTOUT DIMENSIONS			SETBACK		POWER			DRAIN LINE
	W	H	D	L	S	YES	NO	AMPS	
AB-17L / AB-17R	13-7/8"	18-1/2"	~				✓		
AB-23L / AB-23R	19-7/8"	18-1/2"	~				✓		
AB-30	27-1/4"	18-1/2"	~				✓		
AB-42	39-1/4"	18-1/2"	~				✓		
AB-DDC-L / AB-DDC-R	29-1/4"	18-1/2"	19-1/4"				✓		
AB-2DR	14-3/4"	12-1/2"	19-1/4"				✓		
AB-3DR	14-3/4"	19-1/4"	19-1/4"				✓		
AB-30DR	27-3/4"	14"	23-3/4"				✓		
AB-ID	24"	17-3/4"	25-1/8"				✓		5/8" ✪
AB-TC (TRASH ONLY)	12-1/2"	26-1/2"	18-1/2"				✓		
AB-TH	14-1/2"	8-1/2"	7-7/8"				✓		
ADSP-30H	28-3/8"	31-3/4"	23-3/8"				✓		
ADSP-30L	28-3/8"	19-3/8"	23-3/8"				✓		
ADSP-42H	40-3/8"	31-3/4"	23-3/8"				✓		
ADSP-42L	40-3/8"	19-3/8"	23-3/8"				✓		
APWC (CHUTE ONLY)	6-1/4"	~	~	8-1/4"	4-5/8" ◆		✓		
AWD-30	28-1/2"	10"	20-1/4"			✓		3.9	

Note: All power supplies are 115 VAC-1ø-60 Hz. GFCI Receptacle recommended.
◆ Note: 4-5/8" Setback required from cabinet face (NOT BULLNOSE!).
✪ Note: AB-ID unit comes with 36" plastic drain hose for condensate / ice water waste.



Refrigerator

MODEL	DIMENSIONS			NOTCH	SETBACK	POWER			DRAIN LINE
	W	H	D	N	S	YES	NO	AMPS	
AKK	2" DIAMETER HOLE				21-15/16"❖		✓		
ARDI	23"	32"	23"	13/16"		✓		5.7	1" ✪
ARFG-42FB	42-1/2"	21-3/4"	23-1/4"		2" ◆	✓		2.9	
URS-1	28-1/2"	35"	23-3/8"			✓		2.8	

Note: All power supplies are 115 VAC-1ø-60 Hz. GFCI Receptacle recommended.
❖ Note: Setback measured from cabinet front (NOT BULLNOSE!)
✪ Note: Drain size is NPSM-floor drain in lieu of wall mount is acceptable.
◆ Note: Setback minimum distance from floor to accommodate ARFG-42 perimeter flange.